

A LA CARTE

SMALL DISHES

EDAMAME, SPICY CHILLI GARLIC 5 VG
EDAMAME, YUZU SESAME, SMOKED SALT 5 VG
ROCK SHRIMP STYLE TEMPURA WITH SEAWEED FURIKAKE, KIMCHI MAYO 14
KOREAN CRISPY FRIED CHICKEN, HONEY KIMCHI DRESSING 10
CHICKEN & SPRING ONION YAKITORI WITH TOGARASHI 10
PRAWN TEMPURA, WITH DAIKON OROSHI & TENSU BROTH 14

DIM SUM

PRAWN HAR GOW, AO NORI 12.5
CHICKEN SIU MAI, CHILLI JAM 10
VEGETABLE GYOZA 8.5 VG
SEAFOOD DUMPLING WITH GINGER & SCALLION 15.5
PRAWN & PORK, CHILLI JAM 10.5
WILD MUSHROOM 13 VG
PRAWN & CHIVE 15

HIRATA BUNS

BEEF RIBEYE, MUSTARD MAYO, CABBAGE 9.5
PRAWN KATSU, WASABI MAYO, SAKURAZUKE 7.5
BUTTERMILK CHICKEN KATSU, SPICY MAYO KIMCHI 7

SUSHI

UBA NIGIRI SET, TUNA, SALMON, MACKAREL, SEABASS, SEABREAM, YELLOWTAIL 24
TUNA SUSHI PLATTER, BLUEFIN SASHIMI, TUNA TARTARE 19
CALIFORNIA ROLL, SNOW CRAB, JAPANESE MAYO, AVOCADO 16.5
SALMON MAKI, SALMON, IKURA, SHISO 14.5
TUNA MAKI, BLEFIN TUNA, SHISO, KATSUBOSHI 18
HAMACHI HOSOMAKI, HAMACHI BLUEFIN, SPRING ONION 15.5
SALMON HOSOMAKI, SALMON, AVOCADO 14.5
TUNA HOSOMAKI, TUNA, CUCUMBER 15.5
VEGETARIAN MAKI, AVOCADO, CUCUMBER, ASPARAGUS 13.5 V

ROBATAYAKI

SALMON BELLY TERIYAKI, HIJIKI NI, CORIANDER LIME MISO 23
YAKINIKU GLAZED BEEF RIBEYE, CARAMELISED ONION MISO 30
IMPERIAL MISO BLACK COD, CHILLI, LIME YUZU MISO 32
WHOLE MARINATED BABY CHICKEN, GOMA GINGER MISO DRESSING 23
JAPANESE MUSHROOM YAKI SOBA, ONION TERIYAKI, SHISHO & EDAMAME 16 V
AUBERGINE MISO, BABY GEM LETTUCE, BUBU ARARE, TOMATO MISO 14 VG

SIDES

ROBATA TENDERSTEM BROCCOLI, SATSUMA MISO, CRISPY SHALLOTS 8 V
JAPANESE STEAMED RICE, MIXED SESAME 6 VG
WATECRESS & NASHI PEAR SALAD, WASABI DRESSING & TOASTED TENSU 8.5 VG
ASIAN FRIES WITH WASABI FURIKAKE 8 V

DESSERT

CLOUD 8 CHEESECAKE, UBE, CREME FRAICHE, WHITE CHOCOLATE 11 V
MANDARIN MOUSSE, CHOCOLATE, ORANGE, SPECULOOS 12 V
MATCHA ENTREMENT, MATCHA JACONDE, HAZELNUT, DARK CHOCOLATE GANACHE 12 V
OMAKASE MOCHI SELECTION 9.25 V

TASTE OF UBA

£49 PER PERSON | MINIMUM 2 GUESTS

A chef-curated selection of UBA signatures, served sharing-style. Dishes are served for the whole table unless dietary requirements or allergies apply

SMALL PLATES

EDAMAME YUZU SESAME
KOREAN FRIED CHICKEN
ROCK SHRIMP TEMPSSSURA
PAN-FRIED VEGETABLE GYOZA

ROBATA

MARINATED BABY CHICKEN
SALMON BELLY TERIYAKI

SIDES

JAPANESE RICE
ASIAN FRIES

DESSERT

MOCHI SELECTION
MATCHA ENTREMET

ENHANCE YOUR EXPERIENCE

Welcome Bubbles £8
Signature Cocktail £12
Wine Pairing (2 glasses) £14

ALL PRICES ARE INCLUSIVE OF 20% VAT. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE TOTAL BILL. PLEASE NOTE OUR FOOD IS PREPARED IN AN AREA WHERE ANY OF THE 14 MAJOR ALLERGENS MAY BE PRESENT AND THUS WE CANNOT GUARANTEE ALLERGEN-FREE DISHES . PLEASE SPEAK WITH A MEMBER OF OUR TEAM IF YOU HAVE ANY ALLERGIES, INTOLERANCES OR DIETARY REQUIREMENTS